

PARK ROOM

afternoon tea

Pas de Deux Afternoon Tea

Selection of Delicate Finger Sandwiches

Cucumber, garden mint, butter

Smoked Oakham chicken^{g,d}, tarragon, crème fraîche^{g,d,su,e,mu}

Roast Aberdeen Angus beef^{g,d,mu}, creamed horseradish

Honey roast Yorkshire ham, Coleman's English mustard^{g,d,mu}

North Atlantic cold-water prawn, classic Marie Rose sauce^{g,d,cr,e,mu,su}

Open Sandwiches

Foreman's smoked Scottish salmon, cream cheese^{f,g,d,e,cr}

St Ewe's egg, mayonnaise, chives^{g,d,e,mu,su}

Plain and Raisin Buttermilk Scones

^{e,g,d}
Cornish clotted cream accompanied with your choice of British preserves:
strawberry, rose petal, rhubarb and ginger, gooseberry, raspberry, blackcurrant

Assortment of Tantalising Afternoon Tea Pastries

Pas de Deux

Crisp English Sparkling Wine granita^{su}

The Stage Awaits

Layered chocolate and almond Opera cake^{s,e,g,d,n}

Ballet Choux

Traditional choux with salted caramel and hazelnut filling^{s,e,g,d,n}

En Pointe

Classic strawberry and cream sponge cake^{s,e,g,d}

The Crowning Moment

Coconut crèmeux with white peach and cherry compote^d

Prima Ballerina of the Park Room

Lemon and Earl Grey cake with a white chocolate ballerina dusted with sugar pearls^{e,d,g}

Fresh Home Baked Cakes

Afternoon Tea £70 per person

With a Glass of "R" de Ruinart Brut Champagne £83.00 per person

We always endeavour to manage the unintentional presence of allergens through potential cross-contact; however, we cannot guarantee that any of our foods are allergen-free or suitable for those with allergies. Please speak with our trained staff about allergens.

Allergen Key – Eggs (e), Fish (f), Dairy (d), Peanuts (p), Crustacean (c), Sesame (se), Sulphur (su), Celery (ce), Mustard (mu), Gluten (g), Lupin (l), Soya (s), Nuts (n), Yeast (ye).

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.